

# Suchy Gruby

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **6**
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield  | EBC |
|-------|--------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt     | 1.7 kg (50%) | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, Red | 1.7 kg (50%) | 81 %   | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 60 min | 10 %       |

## Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | pulpa mango    | 700 g  | Secondary | 3 day(s) |
| Flavor | pulpa marakuja | 300 g  | Secondary | 3 day(s) |